

ROSIE'S KITCHEN

SILVESTER 2025 / 17:00 - 22 UHR (LETZTE BESTELLUNG 21:45)

VORSPEISEN

TOMATEN-MOZZARELLA-BRUSCHETTA 🍅

Basilikum, gegrilltes Ciabattabrot^{1,3} - **10,50**

HUMMUS-DIP ✓

Tomatensalsa, gegrilltes Ciabattabrot¹ - **10,50**

THUNFISCH-TATAKI IM SESAMMANTEL

Wakame-Algen, eingelegter Ingwer, Wasabi-Mayo, Sojasoße^{2,4,5,6,10} - **14,90**

GEMISCHTE VORSPEISEN (ab 2 Pers.)

Tomaten-Mozzarella-Bruschetta 🍅, Gemüse-Maultasche & Dip 🍅, Vitello Tonnato, Black Tiger Garnele, Rendang-Krokette ✓, Hummus ✓, Aubergine ✓, Peperoni ✓, Oliven ✓, Aioli ✓, Ciabatta^{1,3 bis 10} - p.P. **19,90**

SALATE

ROSIE'S SALAT MIT ZIEGENKÄSE 🍅

großer gemischter Salat, Radieschen, Gurken, Kirschtomaten, Möhren, gebackener Ziegenkäse, Honig, Nüsse, Beeren, Balsamico-Vinaigrette^{3,5,7} - **19,90**

SÜßKARTOFFEL-SPINAT-BOWL ✓

Süßkartoffel, Spinat, Quinoa, Avocado, Tomate, Rotkohl, Edamame, Cashews, Sesamdressing^{6,7,10} - **18,90**

PASTA & RISOTTO

ORRECHIETTI WINTERPASTA ✓

Bimi-Brokkoli, eingelegte Kürbiswürfel, vegane Feta, geröstete Cashewnüsse, Kräuteröl^{1,7} - **20,90**

SCHWARZTRÜFFEL-BURRATA-TAGLIOLINI 🍄

frische Tagliolini, frische Trüffel, Burrata, Butter-Trüffelsauce^{1,2,3} - **27,90**

Glutenfreie Pasta +2,20

SYMBOLE: 🍅 VEGETARISCH ✓ VEGAN

ALLERGENE: 1-GLUTEN, 2-EI, 3-LAKTOSE, 4-FISCH, 5-SENF, 6-SESAM, 7-NUSS, 8-SELLERIE, 9-SCHALENTIERE, 10-SOJA

DIE PREISE VERSTEHEN SICH IN EURO

HAMBURGER

VEGGIE BURGER ✓

Bun, veganes Patty, Hummus, Tomate, Essiggurke, eingelegte Zwiebeln, Süßkartoffelpommes, vegane Chipotle-Mayo¹ - **18,90**

NEW CLASSIC BEEF BURGER (180g)

Bun, Rindfleisch-Patty (medium), Bacon, Ketchup, Mayo, Tomate, Essiggurke, eingelegte Zwiebeln, Pommes^{1,5} - **20,90**

FISCH

LACHSWÜRFEL MIT HUMMER-RAVIOLI

Thai-Spargel, Zitronenöl, Safran-Schaum^{1,2,3,4,8,9} - **28,90**

SEETEUFEL & GARNELEN AUF STEINPILZ-RISOTTO

Balsamicocreme, mediterranes Kräuterpesto^{3,4,8,9} - **31,90**

LOUP DE MER IN TRÜFFELKRUSTE

wilder Blumenkohl, Zucchini-püree, Chardonnay-Weinsoße^{1,3,4,8} - **31,90**

FLEISCH

WIENER SCHNITZEL (Kalb I 180g)

Bratkartoffeln, Preiselbeeren, Kapern, Zitrone^{1,2,3} - **30,90**

GESCHMORTES NEBRASKA-SCHAUFELSTÜCK

glasierte Möhren, Kräuter-Kartoffelpüree, Jus^{3,8} - **31,90**

ARGENTINISCHES PREMIUM RUMPSTEAK

Trüffelpommes, Trüffelmayo, Pfefferjus^{1,3,8} - **36,90**

DESSERT

WARMES SCHOKOTÖRTCHEN

Vanilleeis, gebrannter Mandelstreusel^{1,2,3,7} - **11,90**

ZIMT-CRÈME BRÛLÉE MIT CASSIS SORBET

pochierte Rotwein-Williams-Birne^{1,2,3} - **12,50**

ROSIE'S KITCHEN

NEW YEAR'S EVE 2025 / 17:00 - 22:00 (LAST ORDER 21:45)

STARTERS

TOMATO & MOZZARELLA BRUSCHETTA 🍅

basil, grilled ciabatta^{1,3} - **10,50**

HUMMUS-DIP ✓

tomato salsa, grilled ciabatta¹ - **10,50**

TUNA-TATAKI IN SESAME CRUST

wakame seaweed, pickled ginger, wasabi mayonnaise, soy sauce^{2,4,5,6,10} - **14,90**

MIXED STARTERS (from 2 Pers.)

tomato Mozzarella bruschetta 🍅, veggie dumpling & dip 🍅, vitello tonnato, Black Tiger shrimp, rendang croquette ✓, hummus ✓, eggplant ✓, peperoni ✓, olives ✓, aioli ✓, ciabatta^{1,3} bis 10 - p.P. **19,90**

SALADS

ROSIE'S SALAD W/ GOAT CHEESE 🍅

big mixed salad, leaf salad, radish, cucumber, cherry tomatoes, carrots, sprouts, baked goat cheese, honey, nuts, berries, balsamic vinaigrette^{3,5,7} - **19,90**

SWEET POTATO & SPINACH BOWL ✓

sweet potato, spinach, quinoa, avocado, tomato, red cabbage, edamame, cashews, sesame dressing^{6,7,10} - **18,90**

PASTA & RISOTTO

ORRECHIETTI WINTER PASTA ✓

baby broccoli, pickled pumpkin, vegan feta cheese, roasted cashews, herb oil^{1,7} - **20,90**

BLACK TRUFFLE & BURRATA TAGLIOLINI 🍅

fresh tagliolini, fresh truffle, buratta, butter & truffle sauce^{1,2,3} - **27,90**

Gluten free pasta +2,20

HAMBURGER

VEGAN BURGER ✓

bun, vegan patty, hummus, tomato, gherkin, pickled onions, sweet potato fries, vegan chipotle mayonnaise¹ - **18,90**

NEW CLASSIC BEEF BURGER (180g)

bun, beef patty (medium), bacon, ketchup, mayonnaise, tomato, gherkin, pickled onions, French fries^{1,5} - **20,90**

FISH

SALMON CUBES W/ LOBSTER RAVIOLI

Thai asparagus, lemon oil, saffron foam^{1,2,3,4,8,9} - **28,90**

MONKFISH & SHRIMPS ON PORCINI RISOTTO

balsamic cream, Mediterranean herb pesto^{3,4,8,9} - **31,90**

SEA BASS IN TRUFFLE CRUST

wild cauliflower, courgette puree, Chardonnay wine sauce^{1,3,4,8} - **31,90**

MEAT

WIENER SCHNITZEL (veal, 180g)

fried potatoes, cranberries, capers, lemon^{1,2,3} - **30,90**

BRAISED NEBRASKA BEEF SHOULDER

glazed carrots, herb potato puree, gravy^{3,8} - **31,90**

ARGENTINIAN PREMIUM RUMP STEAK

truffled fries & mayonnaise, pepper gravy^{1,3,8} - **36,90**

DESSERT

LUKEWARM CHOCOLAT LAVA CAKE

vanilla ice cream, almond crumble^{1,2,3,7} - **11,90**

CINAMON CRÈME BRÛLÉE W/ CASSIS SORBET

Williams pear poached in red wine^{1,2,3} - **12,50**

SYMBOLS: 🍅 VEGETARIAN ✓ VEGAN

ALLERGENS: 1-GLUTEN, 2-EGG, 3-LACTOSE, 4-FISH, 5-MUSTARD, 6-SESAME, 7-NUT, 8-CELERY, 9-SHELLFISH, 10-SOY

THE PRICES ARE IN EURO.